

Gravy Recipe #1

- 1-12 oz. can tomato paste
- 3 tablespoons olive oil
- 1 small piece garlic, sliced, or $\frac{1}{4}$ teaspoon garlic powder.
- 1 small onion, sliced or $\frac{1}{4}$ teaspoon onion powder
- 1 tbsp. (tablespoon) parsley flakes
- 2 $\frac{1}{2}$ cups water

Heat olive oil in large pan. Cook onion and garlic together 1 minute. Add tomato paste and stir; cook 2 minutes. Add water and parsley flakes. Cover pot and cook 25 minutes over low flame. Follow recipe for cooking pasta from box.

Gravy recipe #2

- 1-28 oz. Tomato puree
- 1-6 oz. Tomato paste
- 3 tablespoons olive oil
- same garlic and onion as above and parsley flakes.

Heat oil in large pan. Add garlic and onion and cook 2 minutes. Add tomato puree and paste. Cook 2 minutes and keep stirring. Fill tomato puree can with water. Add to pot. Fill tomato paste can ^{with} water 3 times and add to pot. Cook 1 $\frac{1}{2}$ hrs.